

# THE RUBENS **CHRISTMAS BROCHURE 2022**





# CELEBRATE THE FESTIVE SEASON

Experience the festivities at The Rubens at the Palace, located opposite the Royal Mews of Buckingham Palace.

Join us for a five-star celebration this Christmas, with impeccable service, culinary excellence and generous hospitality.

Choose from a wide range of tailor-made festive events for a truly magical Christmas:

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Available from 14th November - 23rd December 020 7963 0703 | meetrb@rchmail.com







f @RubensHotel



# FESTIVE LUNCHES & DINNERS

A glass of champagne on arrival

A selection of three-course menus to choose from

Half a bottle of house red or white wine per person

Tea, coffee and mince pies

Exclusive use of a private room (Minimum numbers and additional charges apply)

Crackers, party hats and festive novelties

Printed menus and name place cards

Bespoke packages available on request

Vegan and vegetarian options on request

# MENU ONE

#### STARTERS

Wild Mushroom Soup Poached egg, truffle oil

Smoked Chicken & Ham Hock Terrine Mustard, kohlrabi, apple salad

Fennel Carpaccio (ve)
Orange & saffron, pomegranate, hazelnuts, truffle

#### MAIN COURSES

Free Range Bronze Black Leg Turkey
Sage & onion stuffing, pigs in blankets, goose fat & thyme roast potatoes,
honey carrots & parsnips, brussels sprouts, homemade cranberry sauce

Pan Fried Fillet of Sea Bream
Truffle mash potatoes, vichy carrots, jerusalem artichoke velouté

Bark Pumpkin Risotto (v)
Charred balsamic peppers, marjoram, roasted chestnuts, goat's cheese

Maple Glazed Heritage Carrots & Parsnips (ve) Spinach, wild mushrooms, toasted chestnuts

#### DESSERTS

Homemade Rubens Christmas Pudding Brandy sauce

Belgian Dark Chocolate Tart Raspberry sauce, vanilla ice cream

Saffron Poached Comice Pear (ve)
Hot chocolate sauce, vanilla ice cream, ginger biscotti

Selection of British Cheese
Oatcake biscuits, celery, grapes, homemade chutneys

Coffee & Homemade Mince Pies

£139 per person

(v) Vegetarian | (ve) Vegan









## MENU TWO

#### STARTERS

Parsnip & Caraway Soup Curried apples, toasted chestnuts

> Avocado Burrata (v) Toasted sourdough

Cornish Crab Cakes Sweet pepper chutney, basil mayonnaise



Free Range Bronze Black Leg Turkey Sage & onion stuffing, pigs in blankets, goose fat & thyme roast potatoes, honey carrots & parsnips, brussels sprouts, homemade cranberry sauce

Creedy Carver Duck Breast Potato hash, parsnip purée, baby carrots, spiced english plum

Pan-fried Fillet of Sea Bass Dauphinoise potato, spinach, wild mushrooms, shrimp butter sauce

> Wild Mushroom & Goat's Cheese Pancakes (v) Spinach, wild mushrooms, toasted chestnuts

Grilled Globe Artichokes (ve) King oyster mushrooms, puffed black rice, hazelnuts, pomegranate

## **DESSERTS**

Homemade Rubens Christmas Pudding Brandy sauce

> Classic Lemon Tart Raspberry sorbet

Millionaire Shortbread Slice Vanilla ice cream

Saffron Poached Comice Pear (ve) Hot chocolate sauce, vanilla ice cream, ginger biscotti

Coffee & Homemade Mince Pies







# MENU THREE

#### STARTERS

Butternut Squash Soup (ve) Wild mushroom ragout

Orkney King Scallops
English chorizo, applewood
smoked hollandaise

Smoked Chicken Terrine
Apple chutney, toasted brioche

Cornish Lobster Cocktail Thousand Island dressing, toasted sourdough

#### MAIN COURSES

Free Range Bronze Black Leg Turkey
Sage & onion stuffing, pigs in blankets, goose fat & thyme roast potatoes, honey carrots & parsnips, brussels sprouts, homemade cranberry sauce

Scottish Beef Wellington

Fondant potato, baby vegetables, madeira jus (served medium, min of 5 people)

Roasted Fillet of Line Caught Halibut Confit potato, shallot purée, green beans, lobster sauce

Wild Mushroom and Truffle Scotch Egg (v) Vegetarian bubble & squeak, savoy cabbage pesto

Vegan Nut Roast (ve)
Roasted butternut squash, savoy cabbage, hazelnuts, vegan cheese

#### DESSERTS

Homemade Rubens Christmas Pudding Brandy sauce

Chocolate & Orange
Orange & white chocolate mousse, chocolate brownie

Vanilla & Cranberry Cheesecake
Mulled wine fruit compote

Saffron Poached Comice Pear (ve) Hot chocolate sauce, vanilla ice cream, ginger biscotti

Peanut Parfait (v) Raspberry jam, peanut brittle, chocolate soil

Coffee & Homemade Mince Pies







# FESTIVE CURRY

A glass of champagne on arrival

A selection of three courses from The Curry Room menu

Half a bottle of house red or white wine per person

Tea, coffee and mince pies

Exclusive use of a private room (Minimum numbers and additional charges apply)

Crackers, party hats and festive novelties

Printed menus and name place cards

Bespoke packages available on request

Vegan and vegetarian options on request

# **CURRY MENU**

## JALPAAN / STARTERS

For The Table

Keema samosa, poppadum, lime pickle (mango chutney and raita)



## MUKHYA BHOJANAN / MAIN COURSES

(All curries served with basmati rice, chef's vegetable side dish and traditional indian bread)

Traditional Natal Lamb Curry

Traditional style of Indian lamb curry (your choice of medium or hot)

Kerala Prawn Curry

Simmered in a tomato and coconut sauce

Chicken and Prawn Curry
Authentic onion and tomato based
curry sauce

Bengal Fish Curry
Bengal delicacy cooked with aubergine

Butter Chicken

North Indian style, simmered in butter, chilli and coriander cream

Vegetable Korma (v)

Fried paneer, onion, peas and mushrooms in creamy curry sauce

Spicy Beef Vindaloo

Slow cooked beef, white wine vinegar, onions, tomato and a combination of Goan spices

Chef Kumar's Thali (Supplement 10)
Three curries of your choice from above

## MISTAAN / DESSERTS

Baked Vanilla Cheesecake Seasonal coulis

Cambridge Burnt Cream
Mulled wine sorbet, almond biscuit

Plantation Dark Chocolate Fondant Cinder toffee, fresh mint ice cream, white chocolate crumble

Homemade Rubens Christmas Pudding
Homemade brandy

Saffron Poached Comice Pear (ve)
Hot chocolate sauce, vanilla ice cream, ginger biscotti

Selection of Homemade Ice Cream & Sorbet

Ice Cream: Honeycomb, Strawberry, Vanilla, Chocolate, Espresso Martini,
Spiced Rum and Vanilla, Frangelico, Christmas Pudding
Sorbet: Limoncello, Cherry Brandy, Mulled Wine





## FESTIVE RECEPTION

#### LONDON STREET FOOD

(£105 per person)

Creative canapé and finger food menu in the stunning Leopard Bar overlooking the Royal Mews of Buckingham Palace.

Also available in our unique private dining rooms Rembrandt Suite, Jubilee
Suite and Van Dyke Suite.

A glass of champagne on arrival

Selection of six dishes from our Executive Chef Ben Kelliher's Festive London Street Food Menu

Finger, Fork & Bowl Food Menu

Served street food style, stand-up reception

Exclusive use of a private room (Minimum numbers and additional charges apply)

Bespoke packages available on request

DJ and entertainment available (Subject to a supplement)

Vegan and vegetarian options on request

## TWO-HOUR UNLIMITED DRINKS PACKAGE

(£90 per person - minimum spend applicable)

Included a choice of:

Bottled beers

Choice of sommelier's red and white wines

Soft drinks

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## LONDON STREET FOOD MENU

## FINGER, FORK & BOWL FOOD

(Please choose five dishes from the following selection)

Rubens Christmas Bap
Pulled norfolk turkey, herby sausage stuffing, seasonal slaw, bacon, onion bap

Crispy Creedy Carver Duck
Soy, honey parsnip & carrot stir fry, pomegranate dressing

The Rubens Russian Hot Dog Sauerkraut, sweet mustard, ketchup

Curry Wurst Slider
Onion bhajis, coriander mayonnaise

Soft Shell Crab Sweet chilli mayonnaise

Fish & Chips Roll
Curry sauce

Stir Fry Prawns Noodles, spring onion, chilli jam

BBQ Pulled Jackfruit Bao (ve)
Pickled carrots, cucumber, spring onion

Wild Mushroom & Truffle Risotto (v)

Chestnut crumble

Roasted Butternut Squash & Potato Gratin Smoked applewood, hazelnuts

## **DESSERTS**

(Please choose one dish from the following selection)

Mulled Wine Poached Pear Clotted cream

Apple & Spiced Mince Pie Crumble Christmas pudding ice cream

Chocolate & Orange Cheesecake Candy orange

£105 per person





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